

## CHILI-BEAN SALAD

2 teaspoons chili powder  
1/4 cup olive oil  
2 tablespoons cider vinegar  
2 teaspoons sugar  
1/4 teaspoon salt  
2 cans kidney beans (each one pound), drained  
1 small onion, chopped  
1 small green pepper, chopped  
1 cup green olives, cut  
2 tablespoons catsup  
1/2 cup mayonnaise  
Lettuce

Using a small pan, heat the chili powder in olive oil for about 2 minutes to develop flavor. Remove from burner and stir in vinegar, sugar and salt. Place drained beans into a bowl and add vinegar mixture. Let stand for 30 minutes or more to season.

Stir in green peppers, onions, catsup and mayonnaise, toss gently to mix.

Serve on lettuce.